

Guijie Chen

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5683807/publications.pdf>

Version: 2024-02-01

64
papers

3,106
citations

147566

31
h-index

161609

54
g-index

66
all docs

66
docs citations

66
times ranked

2845
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Digestion under saliva, simulated gastric and small intestinal conditions and fermentation in vitro by human intestinal microbiota of polysaccharides from Fuzhuan brick tea. <i>Food Chemistry</i> , 2018, 244, 331-339. | 4.2 | 280 |
| 2 | Fuzhuan Brick Tea Polysaccharides Attenuate Metabolic Syndrome in High-Fat Diet Induced Mice in Association with Modulation in the Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2783-2795. | 2.4 | 166 |
| 3 | Kudingcha and Fuzhuan Brick Tea Prevent Obesity and Modulate Gut Microbiota in High-Fat Diet Fed Mice. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1700485. | 1.5 | 161 |
| 4 | Removal of fluoride from drinking water using tea waste loaded with Al/Fe oxides: A novel, safe and efficient biosorbent. <i>Applied Surface Science</i> , 2015, 328, 34-44. | 3.1 | 138 |
| 5 | Recent advances in tea polysaccharides: Extraction, purification, physicochemical characterization and bioactivities. <i>Carbohydrate Polymers</i> , 2016, 153, 663-678. | 5.1 | 136 |
| 6 | In vitro digestion by saliva, simulated gastric and small intestinal juices and fermentation by human fecal microbiota of sulfated polysaccharides from <i>Gracilaria rubra</i> . <i>Journal of Functional Foods</i> , 2018, 40, 18-27. | 1.6 | 135 |
| 7 | Antioxidant and immunostimulating activities in vitro of sulfated polysaccharides isolated from <i>Gracilaria rubra</i> . <i>Journal of Functional Foods</i> , 2017, 28, 64-75. | 1.6 | 119 |
| 8 | Production and characterization of CMC-based antioxidant and antimicrobial films enriched with chickpea hull polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 469-477. | 3.6 | 100 |
| 9 | Digestibility of sulfated polysaccharide from the brown seaweed <i>Ascophyllum nodosum</i> and its effect on the human gut microbiota in vitro. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 1055-1061. | 3.6 | 94 |
| 10 | Adsorption of nitrate and phosphate from aqueous solution using amine cross-linked tea wastes. <i>Applied Surface Science</i> , 2019, 483, 114-122. | 3.1 | 88 |
| 11 | Digestion under saliva, simulated gastric and small intestinal conditions and fermentation in vitro of polysaccharides from the flowers of <i>Camellia sinensis</i> induced by human gut microbiota. <i>Food and Function</i> , 2017, 8, 4619-4629. | 2.1 | 82 |
| 12 | Polysaccharides from the flowers of tea (<i>Camellia sinensis</i> L.) modulate gut health and ameliorate cyclophosphamide-induced immunosuppression. <i>Journal of Functional Foods</i> , 2019, 61, 103470. | 1.6 | 78 |
| 13 | Adsorptive removal of fluoride from drinking water using porous starch loaded with common metal ions. <i>Carbohydrate Polymers</i> , 2017, 160, 82-89. | 5.1 | 76 |
| 14 | Application of protein-polysaccharide Maillard conjugates as emulsifiers: Source, preparation and functional properties. <i>Food Research International</i> , 2021, 150, 110740. | 2.9 | 74 |
| 15 | Evaluation of chemical property, cytotoxicity and antioxidant activity in vitro and in vivo of polysaccharides from Fuzhuan brick teas. <i>International Journal of Biological Macromolecules</i> , 2018, 116, 120-127. | 3.6 | 70 |
| 16 | Removal of fluoride from drinking water using modified ultrafine tea powder processed using a ball-mill. <i>Applied Surface Science</i> , 2016, 375, 74-84. | 3.1 | 66 |
| 17 | Purified fraction of polysaccharides from Fuzhuan brick tea modulates the composition and metabolism of gut microbiota in anaerobic fermentation in vitro. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 858-870. | 3.6 | 58 |
| 18 | Modulating Effects of Dicafeoylquinic Acids from <i>Ilex kudingcha</i> on Intestinal Microecology in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10185-10196. | 2.4 | 56 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Modulation of gut microbiota by <i>Ilex kudingcha</i> improves dextran sulfate sodium-induced colitis. <i>Food Research International</i> , 2019, 126, 108595. | 2.9 | 52 |
| 20 | Enhanced removal of fluoride by tea waste supported hydrous aluminium oxide nanoparticles: anionic polyacrylamide mediated aluminium assembly and adsorption mechanism. <i>RSC Advances</i> , 2015, 5, 29266-29275. | 1.7 | 48 |
| 21 | Tea Polysaccharides as Potential Therapeutic Options for Metabolic Diseases. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5350-5360. | 2.4 | 48 |
| 22 | Physiological genetics, chemical composition, health benefits and toxicology of tea (<i>Camellia sinensis</i>) Tj ETQq0 0 0 rgrBT /Overlock 10 T | 2.9 | 47 |
| 23 | Simulated digestion and fermentation in vitro with human gut microbiota of polysaccharides from <i>Coralline pilulifera</i> . <i>LWT - Food Science and Technology</i> , 2019, 100, 167-174. | 2.5 | 46 |
| 24 | Anti-inflammatory effects of dicaffeoylquinic acids from <i>Ilex kudingcha</i> on lipopolysaccharide-treated RAW264.7 macrophages and potential mechanisms. <i>Food and Chemical Toxicology</i> , 2019, 126, 332-342. | 1.8 | 44 |
| 25 | Effects of Dicaffeoylquinic Acids from <i>Ilex kudingcha</i> on Lipid Metabolism and Intestinal Microbiota in High-Fat-Diet-Fed Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 171-183. | 2.4 | 41 |
| 26 | Analysis of bacterial and fungal communities by Illumina MiSeq platforms and characterization of <i>Aspergillus cristatus</i> in Fuzhuan brick tea. <i>LWT - Food Science and Technology</i> , 2019, 110, 168-174. | 2.5 | 39 |
| 27 | Prebiotics effects in vitro of polysaccharides from tea flowers on gut microbiota of healthy persons and patients with inflammatory bowel disease. <i>International Journal of Biological Macromolecules</i> , 2020, 158, 968-976. | 3.6 | 38 |
| 28 | Biosorption of fluoride from drinking water using spent mushroom compost biochar coated with aluminum hydroxide. <i>Desalination and Water Treatment</i> , 2016, 57, 12385-12395. | 1.0 | 37 |
| 29 | Yeast β -glucan, a potential prebiotic, showed a similar probiotic activity to inulin. <i>Food and Function</i> , 2020, 11, 10386-10396. | 2.1 | 37 |
| 30 | Simulated digestion and fermentation in vitro by human gut microbiota of intra- and extra-cellular polysaccharides from <i>Aspergillus cristatus</i> . <i>LWT - Food Science and Technology</i> , 2019, 116, 108508. | 2.5 | 36 |
| 31 | Physicochemical, functional, structural, thermal characterization and α -amylase inhibition of polysaccharides from chickpea (<i>Cicer arietinum</i> L.) hulls. <i>LWT - Food Science and Technology</i> , 2019, 113, 108265. | 2.5 | 36 |
| 32 | The antidiabetic effect and potential mechanisms of natural polysaccharides based on the regulation of gut microbiota. <i>Journal of Functional Foods</i> , 2020, 75, 104222. | 1.6 | 32 |
| 33 | Structural Characterization and Immunostimulatory Activity of Heteropolysaccharides from Fuzhuan Brick Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1368-1378. | 2.4 | 32 |
| 34 | Extraction, purification by macrospores resin and in vitro antioxidant activity of flavonoids from <i>Moringa oleifera</i> leaves. <i>South African Journal of Botany</i> , 2019, 124, 270-279. | 1.2 | 30 |
| 35 | Modulation of gut homeostasis by exopolysaccharides from <i>Aspergillus cristatus</i> (MK346334), a strain of fungus isolated from Fuzhuan brick tea, contributes to immunomodulatory activity in cyclophosphamide-treated mice. <i>Food and Function</i> , 2020, 11, 10397-10412. | 2.1 | 29 |
| 36 | Antioxidant and anti-inflammatory activities of target anthocyanins di-glucosides isolated from <i>Syzygium cumini</i> pulp by high speed counter-current chromatography. <i>Journal of Food Biochemistry</i> , 2020, 44, e13209. | 1.2 | 28 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 37 | Enhanced fluoride removal by loading Al/Zr onto carboxymethyl starch sodium: synergistic interactions between Al and Zr. <i>RSC Advances</i> , 2015, 5, 101819-101825. | 1.7 | 26 |
| 38 | Phenolics and Carbohydrates in Buckwheat Honey Regulate the Human Intestinal Microbiota. <i>Evidence-based Complementary and Alternative Medicine</i> , 2020, 2020, 1-11. | 0.5 | 26 |
| 39 | Hydrolysis of Dicafeoylquinic Acids from <i>Ilex kudingcha</i> Happens in the Colon by Intestinal Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9624-9630. | 2.4 | 25 |
| 40 | Components identification and nutritional value exploration of tea (<i>Camellia sinensis</i> L.) flower extract: Evidence for functional food. <i>Food Research International</i> , 2020, 132, 109100. | 2.9 | 25 |
| 41 | Effects of polysaccharides from Fuzhuan brick tea on immune function and gut microbiota of cyclophosphamide-treated mice. <i>Journal of Nutritional Biochemistry</i> , 2022, 101, 108947. | 1.9 | 24 |
| 42 | A critical review of Fuzhuan brick tea: processing, chemical constituents, health benefits and potential risk. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5447-5464. | 5.4 | 24 |
| 43 | Immunomodulatory activity of polysaccharides from the mycelium of <i>Aspergillus cristatus</i> , isolated from Fuzhuan brick tea, associated with the regulation of intestinal barrier function and gut microbiota. <i>Food Research International</i> , 2022, 152, 110901. | 2.9 | 23 |
| 44 | Preparation of theasinensin A and theasinensin B and exploration of their inhibitory mechanism on β -glucosidase. <i>Food and Function</i> , 2020, 11, 3527-3538. | 2.1 | 22 |
| 45 | Dicafeoylquinic acids from <i>Ilex kudingcha</i> attenuate dextran sulfate sodium-induced colitis in C57BL/6 mice in association with the modulation of gut microbiota. <i>Journal of Functional Foods</i> , 2019, 61, 103468. | 1.6 | 20 |
| 46 | Improvement of Metabolic Syndrome in High-Fat Diet-Induced Mice by Yeast β -Glucan Is Linked to Inhibited Proliferation of <i>Lactobacillus</i> and <i>Lactococcus</i> in Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7581-7592. | 2.4 | 19 |
| 47 | Fuzhuan brick tea polysaccharides serve as a promising candidate for remodeling the gut microbiota from colitis subjects in vitro: Fermentation characteristic and anti-inflammatory activity. <i>Food Chemistry</i> , 2022, 391, 133203. | 4.2 | 18 |
| 48 | Characterization and Evaluation of Antioxidant and Anti-Inflammatory Activities of Flavonoids from the Fruits of <i>Lycium barbarum</i> . <i>Foods</i> , 2022, 11, 306. | 1.9 | 17 |
| 49 | Effects of impregnate temperature on extraction of caffeoylquinic acid derivatives from <i>Moringa oleifera</i> leaves and evaluation of inhibitory activity on digestive enzyme, antioxidant, anti-proliferative and antibacterial activities of the extract. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3082-3090. | 1.3 | 16 |
| 50 | Anti-inflammatory and gut microbiota modulatory effects of polysaccharides from Fuzhuan brick tea on colitis in mice induced by dextran sulfate sodium. <i>Food and Function</i> , 2022, 13, 649-663. | 2.1 | 16 |
| 51 | Fermentation characteristics and probiotic activity of a purified fraction of polysaccharides from Fuzhuan brick tea. <i>Food Science and Human Wellness</i> , 2022, 11, 727-737. | 2.2 | 16 |
| 52 | Determination of 11 photoinitiators and their migration into tea and milk by gas chromatography-tandem mass spectrometry (MSPD-GC-MS/MS). <i>Analytical Methods</i> , 2017, 9, 2957-2963. | 1.3 | 15 |
| 53 | Highly selective defluoridation of brick tea infusion by tea waste supported aluminum oxides. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1509-1516. | 1.7 | 15 |
| 54 | Effects of long-term consumption of polysaccharides from the fruit of <i>Lycium barbarum</i> on host's health. <i>Food Research International</i> , 2021, 139, 109913. | 2.9 | 15 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 55 | Physicochemical Characterization, Antioxidant and Immunostimulatory Activities of Sulfated Polysaccharides Extracted from <i>Ascophyllum nodosum</i> . <i>Molecules</i> , 2018, 23, 1912. | 1.7 | 13 |
| 56 | Characterization of Bovine Serum Albumin and (âˆ™)-Epigallocatechin Gallate/3,4-Dicaffeoylquinic Acid/Tannic Acid Layer by Layer Assembled Microcapsule for Protecting Immunoglobulin G in Stomach Digestion and Release in Small Intestinal Tract. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11141-11150. | 2.4 | 11 |
| 57 | Commensal Relationship of Three Bifidobacterial Species Leads to Increase of <i>Bifidobacterium</i> in Vitro Fermentation of Sialylated Immunoglobulin G by Human Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9110-9119. | 2.4 | 8 |
| 58 | Tea components influencing bioavailability of fluoride and potential transport mechanism in the Caco-2 cell line model. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1792-1799. | 1.3 | 7 |
| 59 | The beneficial or detrimental fluoride to gut microbiota depends on its dosages. <i>Ecotoxicology and Environmental Safety</i> , 2021, 209, 111732. | 2.9 | 7 |
| 60 | Immunomodulatory Activity in vitro and in vivo of Polysaccharides from Kabuli Chickpea (<i>Cicer Tj</i>) | 0.9 | 6 |
| 61 | Determination of 10 photo-initiator residues in food plastic packaging by gel permeation chromatography extraction coupled with gas chromatography-mass spectrometry. <i>Analytical Methods</i> , 2015, 7, 9026-9031. | 1.3 | 5 |
| 62 | SAXS characterization of the interactions among digested food compounds and the anti-oxidant and anti-inflammatory activities of the formed nanocomplexes. <i>Food and Function</i> , 2018, 9, 3408-3418. | 2.1 | 4 |
| 63 | Purification, characterization and molecular cloning of a dicaffeoylquinic acid-hydrolyzing esterase from human-derived <i>Lactobacillus fermentum</i> LF-12. <i>Food and Function</i> , 2020, 11, 3235-3244. | 2.1 | 4 |
| 64 | (âˆ™)-5-O-(3-O-âˆ™-d-Glucopyranosylcaffeoyl)-quinic acid from the fruits of <i>Lycium barbarum</i> L. var. <i>auranticarpum</i> K. F. Ching: Purification, identification and in vitro bioactivities. <i>Food Chemistry</i> , 2022, 389, 133081. | 4.2 | 1 |